

**Dinner $26.95 + Tax ~ Chef Selection Wine or Beer Pairing Additional $18**

**Amuse**

**Appetizers**

Summer Crisp Lettuce | Dried Cranberries | Cabot Cheddar | Praline | Balsamic Vinaigrette [\*V, GF]

Paired with Vidal-Fleury Côtes du Rhône 2017 or Common Roots Lager

Shaved Radish | Carrot | Herb Chevre | Lemon Vinaigrette [\*V, GF]

Paired with Joel Gott Sauvignon Blanc 2021 or Common Roots Good Fortune

Winter Squash Bisque | Maple Crema [V, GF]

Paired with Josh Cellars Buttery Chardonnay 2020 or 1911 Original Cider

Grilled Peaches | Crisp Fennel | Red Onion | Spicy Pepper Relish | Shrimp | Honey | Lemon [\*V, GF]

Paired with Joel Gott Sauvignon Blanc 2021 or Northway Brewing Miracle On Ice

**Intermezzo**

Lemon [GF, \*V]

**Entrees**

Braised Short Plate Ribs | Yukon Mash | Rainbow Carrots | Red Wine Demi Glace [GF]

Paired with Block Nine Cabernet Sauvignon 2020 or Mean Max Six & Change

Roasted Airline Chicken Breast | Sweet Potato Puree | String Beans | Sage Au Jus [GF]

Paired with Vidal-Fleury Côtes du Rhône 2017 or Common Roots Good Fortune

Faroe Island Salmon | Roasted New Potatoes | Charred Leeks | Mustard Beurre Blanc [GF]

Paired with Josh Cellars Buttery Chardonnay 2020 or Common Roots Good Fortune

Eggplant | Summer Squash | Lemon Herb Ricotta | Fettuccine | Marinara [\*V, \*GF]

Paired with Block Nine Cabernet Sauvignon 2020 or Mean Max Six & Change

Please alert your server of any dietary restrictions or allergies before ordering.

**[GF = gluten free] [\*GF = can be gluten free] [V = vegetarian] [\*V = can be vegan]**

**Fine dining effective dinner Oct. 12, 2022**

**Thank you to our local farm partners:**

**Old World Farm (Stillwater) | Fresh Take Farm (Argyle) | Pleasant Valley Farm (Argyle) |**

**Kilcoyne Farm (Hudson Falls) | Whitefield’s Farm (Athol)**

****

**Desserts**

Dark Chocolate Torte | Mirror Glaze | Raspberry Sauce [GF, V]

Paired with Block Nine Cabernet Sauvignon 2020 or Mean Max Six & Change

Buttermilk Panna Cotta | Brown Sugar Cinnamon Streusel | Apple Compote [\*GF, V]

Paired with Josh Cellars Buttery Chardonnay 2020 or 1911 Original Cider

Maple Sorbet | Pecan Praline [GF, \*V]

Paired with Josh Cellars Buttery Chardonnay 2020 or 1911 Original Cider

Compressed Watermelon | Compressed Cucumber | Mint | Frozen Sea Salted Yogurt [GF, \*V]

Paired with Joel Gott Sauvignon Blanc 2021 or Common Roots Great Vibes

Please alert your server of any dietary restrictions or allergies before ordering.

**[GF = gluten free] [\*GF = can be gluten free] [V = vegetarian] [\*V = can be vegan]**

**Fine dining effective dinner Oct. 12, 2022**